

## Fruit APA

- Gravity **12.1 BLG**
- ABV ---
- IBU **17**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **68 C**, Time **666 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **666 min** at **68C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (71.4%)	81 %	5
Grain	Strzegom Pszeniczny	1 kg (20.4%)	--- %	0
Grain	Abbey Castle	0.4 kg (8.2%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	6 g	50 min	9.2 %
Boil	Cascade	6 g	50 min	6.7 %
Boil	Citra	6 g	50 min	13.5 %
Whirlpool	Amarillo	25 g	0 min	9.2 %
Whirlpool	Cascade	45 g	0 min	6.7 %
Whirlpool	Citra	45 g	0 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
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Flavor	zest 2 pomarańczy	30 g	Boil	10 min
Flavor	zest 1 limonki	15 g	Boil	10 min
Flavor	zest 2 grejpfrutów	30 g	Boil	10 min

## Notes

- 2 dawka chmielu wrzucona na chłodzenie @ 80 st. C  
*Jan 29, 2017, 9:12 PM*